

1320 H St. NE Washington, DC 20002

202.750.6529 [www.thamee.com](http://www.thamee.com) @thamee\_dc

## O LAY

*Small Bites*

### SHAN TOFU

Yellow pea squares (soy-free) with sweet chili sauce **GF V**

### DEEP FRIED SAMUSAS

Chicken | Vegetable **V** with tamarind dipping sauce

### PAN FRIED DUMPLINGS

Beef | Vegetable **V** with soy dipping sauce

### LAHPET THOKE\*

Burgundy Hills pickled tea leaf salad: Classic | Hot & Sour **GF V**

## BRUNCH

*Burmese Style*

### JOJO'S BIG BREFFISS SAMMY

Marbleized egg, julienned scallions, heirloom tomoatoes & aioli "lahpenade" on housemade Charcoal Hokkaido Milk Bread

### CATFISH HASH

Catfish "hash brown" grilled in banana leaves, 2 fried eggs and heirloom tomato salad **GF**

### PRAWNS 'N' CONGEE\*

Fried head-on shrimp with "san pyoke" aromatic Burmese rice porridge (congee) **SF**

## BREAKFAST

*Burmese Style*

### MOHINGA

Catfish lemongrass curry, rice noodles, banana stem **GF**

### PEPYOKE NAANPYA

Housemade naan bread, 3-day sprouted Burmese yellow peas & fried shallots

### PALATA & CURRY

Housemade flatbread: Chicken & Potato Curry | Buthee & Dahl Curry **V**

## BAY MAH

*Sides*

### TWO EGGS

Fried | Scrambled **GF**

### CHINESE SAUSAGE

Cured, stir-fried to perfection

### COCONUT RICE

Steamed jasmine rice & pearl onions **GF**

### TOLI MOLI HASH

Chef's choice of potatoes & ... ask your server! **GF**

### BALACHAUNG

The ultimate condiment: dried shrimp, fish & chilies **SF**

### TROPICAL FRUIT

Seasonal fresh medley **GF V**

# THAMEE

*Experience*

INCLUDES  
BOTTOMLESS

### BRUNCH DRINKS

1 SMALL BITE  
1 MAIN DISH

ITEMS WITH A \* NOT INCLUDED IN THAMEE EXPERIENCE  
MUST BE ENJOYED BY THE ENTIRE TABLE (1.5 HRS)

\$35

## DRINKS

*Bottomless (Included)*

### TROPICAL MIMOSA

Fresh pressed sugarcane or mango juice with sparkling wine

### HAIR OF THE TIGER

Vodka, pepper water, lime

### TAMARIND PUNCH

Rum, tamarind, seasonal fruit & teas

*Non-Alcoholic\* (Not Included)*

### LOYALTY FRENCH PRESS

Nguyen Coffee Supply | NYC based  
Vietnamese American & woman-owned

### LA PEY YAY

Burmese Assam Milk Tea with condensed milk

### BUTTERFLY LIMEADE

Butterfly pea flower, limeade, basil seeds, mint

### FRESH PRESSED SUGAR CANE JUICE

## ACHO

*Sweets*

### SHWE YIN AYE\*

The "Golden Heart Cooler" with tapioca, jellies, coconut milk, housemade Charcoal Hokkaido Milk Bread, jaggery syrup & ice

### BLACK RICE & SCOOPS\*

Black coconut rice pudding & housemade lychee-raspberry Ruby Scoops ice cream

*All pastries & desserts are made in house from scratch using classic Southeast Asian regional flavors and local, seasonal ingredients.*

*Please notify your server of any allergies or dietary restrictions.*

**GF** — Gluten Free   **N** — Contains Nuts   **V** — Vegan   **SF** — Contains Shellfish